

## Soup, Salad, Starter

<b>Today's Soup</b>	\$7*
<b>gazpacho</b>	\$8*
<b>with grilled shrimp</b>	
<b>beet Salad</b>	\$9
feta cheese, arugula, citrus dressing	
<b>mixed green salad</b>	\$8*
cherry tomatoes, blood orange, pine nuts, goat cheese, balsamic vinaigrette	
<b>baby romaine caesar</b>	\$7
garlic croutons, parmesan cheese	
<b>steamed maine mussels</b>	\$10
white wine, shallots, garlic, tomatoes, garlic	
<b>crispy calamari</b>	\$8*
marinara or tartar sauce	

## Entrées

<b>grilled salmon</b>	\$20*
napa cabbage, carrots, fennel, roasted tomato sauce	
<b>swordfish</b>	\$24
sautéed spinach, fingerling potatoes, saffron-butter sauce	
<b>scallops</b>	\$22
pan seared, sweet potato-asparagus risotto & lemon beurre blanc	
<b>crab cakes</b>	\$24
capers, yellow corn, roasted peppers, grilled asparagus, onions & lemon beurre blanc	
<b>free range chicken</b>	\$17*
potato mousseline, grilled asparagus, mushrooms, sage-cream sauce	
<b>new zealand lamb chops</b>	\$28
confit of sweet potato, butternut squash, andouille sausage, onions; baby arugula salad	
<b>grilled flat iron steak</b>	\$22*
roasted fingerling potatoes, sautéed zucchini, yellow squash and red peppers	
<b>grilled new york strip</b>	\$27
potato mousseline, sautéed seasonal vegetables, sauce bordelaise	
<b>roasted pork chop</b>	\$22
sweet potato puree, sautéed haricot verts, almonds, apple demi-reduction	
<b>hand crafted tagliatelle</b>	\$15
wide flat noodles with fresh basil, tomato, white wine and cream	
with sausage \$18                      with jumbo shrimp and mussels	\$22

## Dessert

<b>gala apple beignet</b> with cinnamon ice cream + virginia maple syrup	\$8*
<b>mango and mousse &amp; cake</b> with raspberry sauce	\$9*
<b>chocolate lava cake</b> with vanilla ice cream and chocolate sauce	\$9*
<b>key lime tart</b> with raspberry sauce and whipped cream	\$9*
<b>brownie sundae...</b> warm brownie chunks w/ your choice of ice cream	\$7*
<b>regional american cheese plate</b> with walnut-raisin bread & fig jam	\$12
<ul style="list-style-type: none"> <li>• <b>oakspring derby</b>, cow, virginia, creamy, tangy, hints of wildflowers</li> <li>• <b>maytag blue</b>, cow, iowa, peppery, sweet &amp; nutty</li> <li>• <b>cabra la mancha</b>, goat, maryland, firm, rustic, washed-rind tone</li> </ul>	

\* \$35 Pre-Theater Dinner – Please select one (\*) item from first dish, one (\*) item from main dish, and one (\*) item from the dessert menu.

Available Monday through Saturday, 5pm – 7pm

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